

RECENT FISHERY PUBLICATIONS

Listed below are informational publications which recently have been processed by the Division of Commercial Fisheries. FL publications are available, free of charge, from the Fish and Wildlife Service, Merchandise Mart, Chicago 54, Ill. Other listed publications may be obtained, also free of charge, from the Division of Commercial Fisheries, Fish and Wildlife Service, Washington 25, D. C.

Number	Title
CFS-294	- Current Fishery Trade, June 1946
CFS-296	- New England Landings, July 1946
CFS-297	- Current Fishery Trade, July 1946
CFS-299	- Maine Landings, July and August 1946
CFS-300	- New England Landings, August 1946
CFS-303	- Vitamin A Report, September 1946
FL-203	- Quick-Freezing Technique
SL-107 (Revised)	- Firms Canning Miscellaneous Fish and Fish Products, 1945
SL-110 (Revised)	- Firms Canning Oysters, 1945
SL-112 (Revised)	- Firms Canning Shrimp, 1945
SL-113 (Revised)	- Firms Canning Crabmeat, 1945
SL-114 (Revised)	- Firms Canning Mussels, 1945
SL-115 (Revised)	- Firms Canning Miscellaneous Shellfish and Turtle Products, 1945
SL-119	- Firms Canning Squid, 1945
SL-120	- Firms Manufacturing Menhaden Products, 1945

Reprints (Features) from Commercial Fisheries Review, October 1946.

Sep. No. 150 - Haiti and Its Fisheries

Sep. No. 151 - Palatability of Pacific Rockfish Fillets

Designations for fishery publications are interpreted as follows:

CFS - Current fishery statistics of the United States and Alaska.

SL - Statistical lists, consisting of lists of dealers of fishery products and manufacturers of byproducts.

FL - Fishery leaflets.

MDL - Market development lists of frozen food locker plants and locker associations.



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FISHERY TECHNOLOGICAL LABORATORIES AND STATIONS

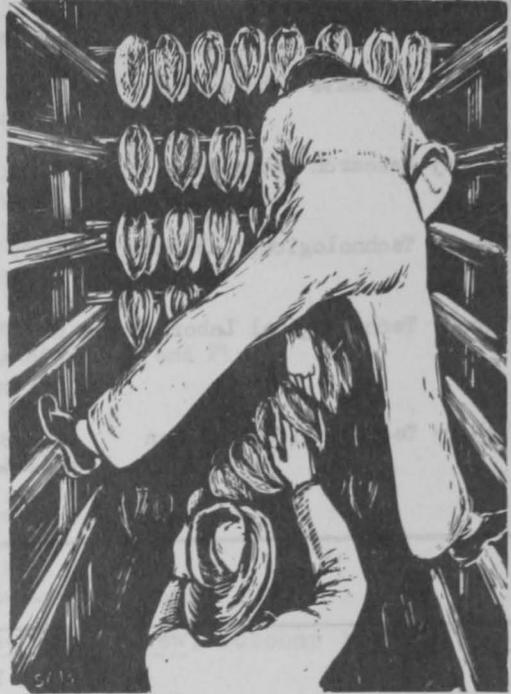
	<u>Address</u>	<u>In Charge</u>
Fishery Technological Laboratory	P. O. Box 128, College Park, Md.	Dr. L. A. Sandholzer Tel.- WARfield 5800
Fishery Products Laboratory	P. O. Box 647, Ketchikan, Alaska.	H. W. Magnusson, Tel.- 540
Fishery Research Laboratory	P. O. Box 1345, Mayaguez, P. R.	P. Vergne Roig, Tel.- 390
Fishery Technological Laboratory	2725 Montlake Blvd., Seattle 2, Wash.	M. E. Stansby, Tel.- EAst 0586
Fishery Technological Laboratory	Rm. 710, Appraisers Stores Bldg., 408 Atlantic Ave., Boston 10, Mass.	J. F. Puncochar, Tel.- LIBerty 0168
Fishery Technological Station	c/o B. H. Wilson Fisheries Co., Eastport, Me.	Wm. S. Hamm, Tel.- 141

FISHERY MARKET NEWS SERVICE
OFFICES

<u>Location</u>	<u>In Charge</u>	<u>Telephone</u>
Washington 25, D. C., Rm. 3224, S. Interior Bldg.	Wm. H. Dumont, Chief	REpublic 1820 Ext. 4844 or 4843
Boston 10, Mass., Rm. 10, Commonwealth Pier.	B. E. Lindgren, Fishery Marketing Specialist	LIBerty 1513-4
New York 7, N. Y., 155 John Street.	F. J. Anderson, Fishery Marketing Specialist	BEekman 3-4382-3
Hampton, Va., P. O. Box 364, 25 S. King Street.	C. D. Stewart, Fishery Marketing Specialist	6386-7
Jacksonville 1, Fla., P. O. Box 4635.	I. Balter, Fishery Marketing Specialist	5-4844
New Orleans 16, La., 1100 Decatur Street.	S. C. Denham, Fishery Marketing Specialist	MAGnolia 1674-5
Chicago 6, Ill., 200 N. Jefferson Street.	C. M. Reardon, Fishery Marketing Specialist	RANDolph 2183-4
Seattle 1, Wash., 421 Bell Street Terminal.	E. C. Hinsdale, Fishery Marketing Specialist	MAIn 0740-1
San Pedro, Calif., Room 7, P. O. Bldg.	C. B. Tendick, Fishery Marketing Specialist	TErминаl 2-5354-5

SMOKED HERRING

The sea herring was probably the first fish to be smoked on a commercial scale. Hard-smoked herring was one of the few food products in the Middle Ages which could be preserved for more than a short time with any degree of success, and in an age when commerce was generally local, found a market in many parts of Europe. As far back as the time of Edward I, Yarmouth was already noted for its smoked herring; and English merchants were exporting smoked herring to the continent.



Herring is today the most important smoked fishery product in the world, and is almost the only one not regarded as a luxury article. The most important herring smoking centers are in England, Scotland, Holland, France, and Norway in Europe; the provinces of Nova Scotia and New Brunswick in Canada; and the State of Maine in the United States. More herring is smoked in Scotland than in any other country.

Fishery Leaflet 196, available free of charge, from the U. S. Fish and Wildlife Service, Merchandise Mart, Chicago 54, Ill., discusses in detail the important methods of smoking and kippering herring.

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FISH AND WILD LIFE SERVICE
WASHINGTON 25, D. C.
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